

Café de Paris



Just like at the Brasserie des Européens
Grilled siroin steak (250g min)
served with the renowned
Café de Paris sauce, fries and salad.



25,90

Meat

- Country sauerkraut (Choucroute paysanne) 14,90
Frankfurter, Alsace sausage, smoked bacon.
- Le Sarto royal sauerkraut (Choucroute royale du Sarto) 21,00
Frankfurters, Nuremberg sausage, Alsace sausage, half a ham hock, smoked bacon.
- Sauerkraut with knuckle of pork (Choucroute au jarret de porc) 21,00
Cured whole pork knuckle (half-salted).
- Beef hanger steak skewer à la forestière (Hâtelet d'onglet de boeuf à la forestière) 18,20
Fresh french fries.
- Savoyard chimney sweep's burger (Burger du ramoneur savoyard) 19,90
Black bun, pure French beef, Villaz farmhouse reblochon cheese, bacon, tartare sauce, sliced tomato and fresh french fries.
- Chicken breast à la savoyarde (Escalope de volaille à la savoyarde) 19,00
With grilled cheese and artisanal smoked ham, cream, mushrooms and farmhouse cheese.
- Diot sausages with Villaz Abondance farmhouse cheese (Diots à l'Abondance fermier de Villaz) 18,90
Traditional artisanal sausages gently cooked with fresh tomatoes and creamy polenta.
- Discovery platter (Planche découverte) 26,90
Mini tartiflette, artisanal diot sausage, savoyard chicken breast, creamy polenta.
- Whole duck breast a la plancha (Magret de canard entier à la plancha) 25,00
Rosemary jus and pan-fried seasonal vegetables.
- Authentic Bellota Iberian hama (Véritable Pluma Ibérico Bellota) 26,00
From acorn-fed black pigs, creamy polenta.
- Gourmet beef carpaccio (Carpaccio gourmand de bœuf) 18,30
Thinly sliced beef, sundried tomatoes, parmesan shavings,
marinated artichoke, pesto, mixed salad leaves and fresh french fries.
- Knife-cut Charolais beef tartare (Tartare de boeuf Charolais au couteau) 19,70
Prepared and seasoned to order, served with fresh cut fries and mixed salad leaves.
- Peperoni tartare (Tartare de bœuf peperoni) 21,70
Charolais beef tartare, marinated peppers, anchovies, olives, fresh french fries.

Fish

- Fisherman's casserole with Riesling (Cassolette de pêcheur au riesling) 26,00
Fillet of pollack, Saint-Jacques scallops, wild shrimp, mussels, seasonal vegetables.
- Fillet of fresh white fish from lake Geneva (Filet frais de féra du lac Léman) 22,50
Fished by Jonathan Pertuiset. Beurre blanc sauce with red carrots.
- Fillets of perche meunière (220gr) (Filets frais de perches meunière) 25,00
Served with fresh french fries.
- Ladies' burger (Burger des filles) 22,00
Yellow bun, fresh salmon, Philadelphia cream, fresh herbs, chives, red onion, nappa cabbage, courgettes, sesame seeds. Pan-fried seasonal vegetables.
- Seafood sauerkraut (Choucroute de la mer) 28,00
Salmon steak, fillet of pollack, mussels, Madagascar pink shrimp, potatoes, sauerkraut and Riesling wine sauce. The perfect match.
- Whitebait (Friture d'ablettes) 18,50
Served with fresh french fries, tartare sauce and mixed salad leaves.
- Fish & chips 18,50
The renowned cod fillet in light batter, served with fresh french fries and tartare sauce.
- Fresh salmon tartare and tobiko (Tartare de saumon frais et tobiko) 22,00
Served with mixed salad, canapés and fresh french fries.

According to season and availability...

- Cocotte of mussels marinières (Cocotte de moules marinières) 19,00
White wine, butter, onions, celery and fresh french fries.

Cheese specialities

- Traditional savoyard fondue (Fondue savoyarde traditionnelle) 19,50
Prepared in-house with a selection of quality cheeses.
- Sarto savoyard fondue (for 2 people min.) (Fondue savoyarde du Sarto) 25,00
Artisanal smoked ham and artisanal Villaz jumbo saucisson, served with mixed salad leaves.
- «Half and Half» Swiss fondue (Fondue suisse dite « Moitié-Moitié ») 24,90
Using top quality Swiss Gruyère cheese and Fribourg vacherin cheese. The authentic fondue.
- Savoyard tartiflette (Tartiflette savoyarde) 19,00
Farmhouse reblochon cheese, potatoes, Villaz lardons and onions. Mixed salad leaves.
- Le Revard hot box (Boite chaude du Revard) 24,00
Unpasteurised cheese in a spruce casing, which imparts a woody flavour.
Served with potatoes, artisanal smoked ham, Villaz jumbo saucisson and mixed salad leaves.